



# UNIVERSITY HOUSE

## UNIVERSITY OF MELBOURNE

The University of Melbourne, Victoria, 3010  
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NEWSLETTER  
JUNE 2011

## New President, Prof David Dickson

Dear Members,

University House is one of the great assets of the University of Melbourne, and it is a privilege for me to take on the role of President in what promises to be a busy year for the House. Last month's AGM saw changes to both the Executive and General Committees. Andrew Gaff has joined the Executive as Honorary Secretary, and we welcome Frank Hofheins and Paul Taylor to the General Committee. I would also like to take this opportunity to record my thanks to outgoing president Janet Hergt who did a wonderful job and will be a hard act to follow.

This year's major project will be the establishment of new premises, provisionally called University House South, in Barry Street which will provide a convenient, relaxing lounge space for members located south of Grattan Street. Although planning is underway, with tremendous support from Property and Campus Services, it is difficult to say exactly when we will open. We certainly expect that, by later this year, members will be able to enjoy a cup of coffee or a glass of wine in the property's spacious courtyard.

In the meantime, events will continue as usual in the House, with musical evenings featuring strongly amongst the House functions. Also, there are further wine events planned for later in the year. I am greatly looking forward to the Torbreck wine lunch this month. In February, my wife and I visited Torbreck's cellar door in the Barossa Valley and we were treated to a superb range of quality wines. So, I feel I can promise that you will not be disappointed if you attend this lunch!

The committee is always interested to know what



Prof David Dickson is the new President of University House.

members think, so if you have any concerns or suggestions, do speak to a committee member (most are in the House on a regular basis) or make a suggestion in the Suggestion Book (located under the signing-in book in the hall).

Kind regards,

Prof David Dickson  
President

*Prof David Dickson, new University House President, was elected unopposed at the Annual General Meeting on 21 April 2011.*

### 2011/2012 Executive

David Dickson  
(President)

Jon Pearce  
(Vice President)

Andrew Gaff  
(Honorary Secretary)

Russell Hillbrich  
(Honorary Treasurer)

### General Committee

Michael Barry  
Retired

Vicki Mimis  
NTEU

Roger Powell  
Earth Sciences

Josie Winther  
Philosophy, Anthropology  
& Social Inquiry

Nicholas Sharman  
Media & Communications

Brian Allison  
University Library &  
Grainger Museum

Barbara Howlett  
Botany

Paul Taylor  
Land & Environment

Frank Hofheins  
Queens College

### Executive Staff

Philip Taylor-Bartels  
General Manager

John Macaulay  
Operations Manager

Nicole Finch  
Functions Manager

Steven Baar  
Head Chef

Chris Konstantinidis  
Administration Manager

## How would you market University House? Third-year undergraduates have their say

During Semester One, University House teamed up with Associate Professor in Marketing, Dr Angela Paladino, to run a unique Case-Based Challenge (CBC) for students in Marketing's Product Management course. Mainly comprised of third-year undergraduate Commerce students, the CBC was a semester-long, marketing case-study of University House.

The CBC asked students to apply their weekly course topics to University House's real-life marketing challenges, with students effectively becoming marketing consultants for University House.

The CBC's first-place winners were Sarah Clayton and Sarah Hughes, who both won a bookroom voucher. They also have the opportunity to work with University House to implement their recommendations.

Mr Philip Taylor-Bartels, General Manager of University House, says the CBC provided an objective view of University House and has helped him to develop new and more exciting products and services. "I definitely want to develop a virtual tour of University House, start a 'Friends of University House' event and facilitate networking events for members," he says.

Course coordinator Dr Paladino says it's the first time the CBC was run as a compulsory assessment for commerce undergraduates.

"The CBC gave students the opportunity to apply what they learnt each week and address realistic challenges faced by companies in the marketplace," says Dr Paladino.

She believes the course was "very successful" because students "were forced to work from the start of the semester! And, because it involved a real company, it motivated them to work harder."

## New members

We warmly welcome the following new members:

Dr Jacques Adler

A/Prof Mark W. Ashton

Ms Jennifer Baldwin

Prof Trevor Burnard

Prof Barry Conyngham

Dr Roger Dargaville

Ms Zoe Dauth

Ms Sarah Fortuna

Mrs Jan Fox

Dr Jennifer Green

Dr Rachel Nordlinger

Dr Joslin Moore

Dr Phillip Reece

Mr Henry Loskowski

## Winning marketing tips for University House

- Hold functions for potential members, with facilities for new members to sign up
- Name the new Grattan Street premises 'Club UH', which directly capitalises on University House's existing branding. Given its proximity to the Law and Commerce faculties, the new club should offer facilities that specifically appeal to members from these faculties. It should also be strongly marketed at current members to ensure people continue to renew their membership. It's important to brand the new club as a modern place for networking, functions and also where members can escape and relax closer to the CBD
- Offer additional "Premium Membership" that includes extra privileges
- Introduce a 'Friends of University House Evening' where members are encouraged to bring guests to a function at the club. This will help to generate interest from non-members and reward existing members
- Undertake an in-depth analysis of membership renewals. This would assist University House to retain its current members, and monitor changes in membership levels after recruiting drives or marketing campaigns
- Develop a virtual tour of University House
- Facilitate new networking events.

## Quiz nights return

**Tuesday 28th June, 2011**

University House quiz nights return on 28 June, starting at 6.30 pm at University House.

Entry is \$2 per person and includes nibbles and hot chips. Drinks are also available from the bar and prizes include the cash kitty.

You are welcome to make up a team or join a team on the night.

To RSVP, please email Nick Sharman at [n.sharman@unimelb.edu.au](mailto:n.sharman@unimelb.edu.au).

## Goodbye Kristy Brown

After three years of faithful service, Functions Manager for University House, Kristy Brown, is saying goodbye and embarking on a four-month sojourn to the Americas.

"I am going to miss all of the people who I have worked with and the members who make Uni House such a great place! Thank you," she says.

## Welcome Nicole Finch

We are happy to announce that Nicole Finch has been appointed as our new Functions Manager. Nicole previously worked as the Sales and Event Coordinator at Linley Estate Receptions in Kilsyth, and prior to that she worked at Grand Hyatt and the Karri Valley Resort. Nicole is very friendly, personable and experienced, and most of all she is very much looking forward to her new challenge at University House.

Hello all,

May was a busy wine month, including our lunch with Kooyong winemaker Sandro Mosele (the estate and individual vineyard Chardonnays were a particular highlight) and the Yalumba Fine and Rare Dinner with Jane Ferrari, which also featured a beautiful short programme by Ronald Farren-Price. Best wishes to Jane as she recovers from a knee replacement, though she did manage to hobble around the room to visit all the tables! Congratulations to Andrew Vizard who took home the Signature Magnum signed by Jane and Ronald.

Our next wine lunch on Thursday 23 June features the wines of Torbreck with Dave Powell. Lunch will include a range of classic Barossa styles. The cost of the lunch is \$85 per head, which includes a \$20 rebate on wine purchases.

Also make a note in your diary for lunch with Ross Brown and Brown Brothers Patricia Range wines on Thursday July 21. This lunch is \$85 per head, and also includes a \$20 rebate on wine purchases.

**John Macaulay**

**New Arrivals**



**Yalumba FDW [7c] Chardonnay 2008** – Pale straw in colour with tints of green. The nose has citrus zest and crème brûlée with white peach, toasted hazelnuts and sweet spice. Meyer lemon and white nougat flavours lead into a creamy mid palate. Whilst the palate shows a fullness of flavour, it is structured and elegant with an underlying mineral acidity which pulls the palate to a tight, refined finish.

**Yalumba Virgilius Viognier 2008** – The nose displays intense white peach, apricot and ginger. Ginger spice is layered on the palate with apricots and white stone fruit flavours. The lushness of the palate is clearly evident in this wine which is unctuous and complex while, at the same time, showing restraint that should ensure good cellaring for at least three to four years.

**Yalumba FDR1A Cabernet Sauvignon Shiraz 2008** – Dark and intense red, with aromas of bright mulberry fruits supported by black cherry, anise, spices and cedar flavours. Medium to full bodied, this is a complex and textured wine, quite seamless, with long, fine grainy tannins that reveal an elegance and refinement on the finish.

**Yalumba Signature Cabernet Sauvignon Shiraz 2006** – Very dark red with sweet dark chocolate and fig, blackcurrant and cedary spices on the nose. The palate is broad shouldered,

intense and concentrated with red and black currant notes. Given time, this wine will reveal an elegance and silky refinement on the palate.

**Yalumba Octavius Shiraz 2006** – Shows exotic fig and plum sauce, mocha and black liquorice notes. The wine is dense and brooding, showing sweet Shiraz fruit concentration and fine seamless tannins. Long and lush through the finish, it has great integration, style and elegance.

**Pikes Riesling 2010** – Spotlessly clean and quite expressive, displaying citrus florals, apple and subtle notes of stone fruits and slate. The palate is crisp, fresh and dry, loaded with “waxy” lemon and grapefruit flavours wrapped around a core of well-balanced mineral acidity.

**K1 Arneis 2009** – Arneis is a rare variety originating from Piedmont in Northwest Italy. This Adelaide Hills wine captures Arneis’ varietal definition brilliantly, including floral tropical notes and fresh white peach characters with hints of almonds, pears and aromatic herbs.

**HOWARD PARK**



**Howard Park Riesling 2010** – Very pale straw with green tinges. Lifted aromatics of musky talcum powder, ripe pear and citrus blossoms greet the taster’s nose. The palate is both zesty and lengthy with lingering citrus fruit and minimal musk corralled by tight acidity.

**Howard Park Chardonnay 2008** – Pale straw in colour with a bright green hue on the rim of the glass. The aroma is grapefruit and white nectarines with underlying hints of cashew nut and fresh oyster shells. Fermentation with indigenous yeast in French oak barriques provides a creamy texture with flavours of almond meal, honeyed apricots and fresh figs. A crisp acidity combined with some gun flint mineral complexities adds to this contemporary sophisticated Chardonnay.

**Howard Park Leston Margaret River Shiraz 2008** – Has an opaque purple red appearance of great density. Lifted fruits of raspberry, ripe plum and blueberry with an attractive lifted perfume of violets and underlying cinnamon spice. It displays a powerful and plush palate with the youthful, sweet fruit mid palate showing Satsuma and spice, with the oak seamlessly integrated. The open knit tannin structure is typical of Margaret River Shiraz and this shows as a gravely textured mid-palate with mouthfilling richness.

### June Mixed Dozen Selections:

**Jim Barry "Silly Mid On" Sauvignon Blanc/Semillon 2009** – Focused tropical fruit aromas with notes of passionfruit, paw paw and citrus blossom, and freshly mown grass. The palate is full of delicious juicy tropical fruit flavours with great mouth feel, depth, length and acid balance, with a refreshingly crisp finish.

**Peter Lehmann Eden Valley Riesling 2009** – Pale lemon with green tints, the wine has a floral aroma with distinctive lime notes. The refreshing lime flavours carry through on the palate which has a zesty freshness, a steely minerality and a strikingly clean finish.

**Yalumba Wild Ferment Chardonnay 2009** – Displays lifted citrus zest and quince, with notes of white nougat and toasted almonds. Finely structured and seamless, the palate is all about texture. Nougat, citrus and white nectarine combine elegantly with the subtle French oak and a citrus acidity for a lingering finish.

**Delas Freres Côtes du Rhône Saint Esprit 2007** – From a great year. Its deep colour has a dark, plum-like hue. The nose is classically Syrah (90% Syrah, 10% Grenache), with berry fruit, violet, liquorice and spices. It has a full, rounded palate with delicate tannins.

**Ralph Fowler Merlot 2008** – A classic style Merlot with structure, tannin weight and genuine aging potential. The wine is full flavoured and shows berry fruit flavours, herbal characters and earthy overtones.

**Shingleback Cabernet Sauvignon 2007** – Deep red. Lifted cassis aromas with nuances of dark chocolate, bay leaf and sage. Blackcurrant and blueberry flavours fill the mid palate and linger on the long finish. The fine-grained oak adds a cashew-like complexity, further enhancing the presence and structure of the wine.

### June Quaffing Dozen Selections:

Habitat Chardonnay

Oxford Landing Pinot Grigio

Oxford Landing Sauvignon Blanc

Baddaginnie Run Merlot

Peter Lehmann Cabernet Merlot

Yalumba Y Series Shiraz

## ORDER

UNIVERSITY HOUSE, THE UNIVERSITY OF MELBOURNE, VICTORIA, 3010

Ph: 8344 5254 | Fax: 8344 6055 | Email: bar@uniclub.com.au

Wine	\$/Btl	\$Spec.	Qty
2008 Yalumba FDW 7C Chardonnay	34.95	147/6	
2008 Yalumba The Virgilius Viognier	53.95	237/6	
2008 Yalumba FDR1A Cabernet Sauvignon & Shiraz	48.95	219/6	
2006 Yalumba The Signature Cabernet Sauvignon & Shiraz	57.95	237/6	
2006 Yalumba Octavius Shiraz	119.95	537/6	
K1 Arneis 2009	25.95	229/dz	
2008 Yalumba Patchwork Shiraz	22.95	198/dz	
2008 Yalumba Eden Valley Viognier	22.95	198/dz	
Yalumba Wild Ferment Chardonnay 2009	22.95	199/dz	
Jim Barry "Silly Mid On" Sauvignon Blanc/Semillon 2009	23.95	220/dz	
Peter Lehmann Art Series Eden Valley Riesling 2009	20.95	89/6	
Howard Park Riesling 2010	29.95	259/dz	
Howard Park Chardonnay 2008	41.95	379/dz	

Wine	\$/Btl	\$Spec.	Qty
Howard Park Leston Margaret River Shiraz 2008	36.95	169/6	
Howard Park Six Pack. Two bottles each of Riesling, Chardonnay and Shiraz		165/6	
2008 Yalumba The Scribbler Cabernet Shiraz	22.95	198/dz	
2009 Yalumba The Cigar Cabernet Sauvignon	30.95	282/dz	
Delas Freres Côtes du Rhône Saint Esprit 2007	21.95	199/dz	
Ralph Fowler Merlot 2008	19.95	189/dz	
Shingleback Cabernet Sauvignon 2007	24.95	220/dz	
House Mixed Dozen (please specify mixed, white or red)		\$179/dz	
House Quaffing Dozen (please specify mixed, white or red)		\$99/dz	
House Quaffing Dozen (please specify mixed, white or red)		\$99/dz	

Name: \_\_\_\_\_ Telephone: \_\_\_\_\_

Email: \_\_\_\_\_

Delivery Address: \_\_\_\_\_

Delivery Instructions: \_\_\_\_\_

Cheque enclosed, or please charge: (please tick)  Visa  MasterCard  Diners

Credit Card Number:

Name on card: \_\_\_\_\_ Expiry Date: \_\_\_\_/\_\_\_\_

Signature: \_\_\_\_\_

MEMBERS AND GUESTS ARE INVITED TO

# LUNCH WITH DAVE POWELL OF TORBRECK WINES



THURSDAY 23 JUNE, 2011  
COMMENCING 12.30 P.M.  
KARAGHEUSIAN ROOM, UNIVERSITY HOUSE



DAVE WILL PRESENT A RANGE OF CURRENT TORBRECK RELEASES, INCLUDING THE STEADING, STRUIE AND GASK.

\$85 per person, includes \$20 rebate on wine purchases.

Bookings are essential.

**Torbreck Vintners** was founded by David Powell in 1994. Its roots go back to 1992 when Dave, who was then working at Rockford, began to discover and clean up a few sections of dry-grown old vines.

The Torbreck endeavour is based around the classic Barossa Valley varietals of Shiraz, Grenache and Mataro, and a love for the wines of France's Rhône Valley.

Dave loves the intense, rich, Rhône-like flavours that come from old vines. He also loves the fact that Shiraz and Grenache are the mainstay red grapes of the Northern and Southern Rhône, and often draw comparison to his wines.

## Lunch with Dave Powell of Torbreck Wines

Member name: \_\_\_\_\_ Member no: \_\_\_\_\_ Contact tel. no \_\_\_\_\_

Please book \_\_\_\_\_ places for me at the Lunch with Dave Powell of Torbreck Wines, 23 June, 2011.

Cost includes menu and wines: \$85.00 per person (GST incl.). Payment may be made by cash, cheque, EFTPOS or credit card.

Cheque enclosed, or please charge: (please tick)  Visa  MasterCard  Diners

Credit card number:

Name on card: \_\_\_\_\_ Expiry date: \_\_\_\_/\_\_\_\_

Signature: \_\_\_\_\_

Total to be charged to your credit card: \$ \_\_\_\_\_

**Enquires and bookings** – T: 8344 5254 F: 8344 6055 E: bar@uniclub.com.au

UNIVERSITY HOUSE MEMBERS & GUESTS ARE INVITED TO  
A SPECIAL LUNCH WITH  
**ROSS & KATHERINE BROWN**  
OF BROWN BROTHERS

Founded in 1885, Brown Brothers is truly one of Australia's most iconic wine producers – leading the industry in quality, vision, innovation and expertise over four generations. For this special lunch, Ross and Katherine will present the flagship Patricia range of wines, share the Brown Brothers story and explain their involvement with Australia's first families of wine.

**Thursday 21 July, 2011**

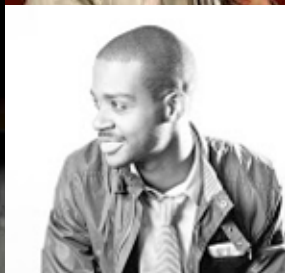
Commencing 12.30 p.m.

Karagheusian Room, University House

\$85 per head includes \$20 rebate on wine purchases.

Enquires and bookings – T: 8344 5254 F: 8344 6055

E: [bar@uniclub.com.au](mailto:bar@uniclub.com.au)



**TRINITY COLLEGE**  
THE UNIVERSITY OF MELBOURNE

# JAZZ FOR DINNER

**Thursday July 7, 2011**

6 p.m. – light dinner

7 p.m. to 9 p.m. – show

## THE JUILLIARD JAZZ SEXTET

Rodney Jones – guitar  
Matthew Jodrell – trumpet  
Kris Bowers – piano  
Luca Pino – tenor sax  
Dave Baron – bass  
Carl Allen – drums

Carl Allen is the director of the jazz program at Juilliard School of Music in New York. He returns with his Juilliard Sextet for this early dinner jazz event.

Limited places available, so book early.

**\$55.00 per person for light dinner and show.**

**Drinks available from bar at club prices.**

Bookings are essential (cancellation fee \$15 per person).

Enquires and bookings – Reception T: 8344 5254  
F: 8344 6055 E: [reception@uniclub.com.au](mailto:reception@uniclub.com.au)